

Great American Breakfast Buffets

Traditional Continental Breakfast \$15.00 per person

Assorted Chilled Juices, Sliced Seasonal Fresh Fruit, Chef's Selection of Assorted Breakfast Pastries, Muffins and Breads, Butter and Preserves, Freshly Brewed Coffee and Tea (Regular and Decaffeinated) and Assorted Herbal Teas

Healthy Harvest Breakfast \$18.00 per person

Michigan Organic Stone-Milled Bran Muffins with Fresh Berry Puree, Organic Yogurt and Granola Parfaits, Organic or Local (when in season) Fresh Fruit Display, Wheat Germ and Dried-Fruit Cereal with Calder Dairy Milk

****Fair-Trade Coffee ****

Farm Fresh Breakfast \$23.50 per person

Assorted Chilled Juices, Sliced Seasonal Fresh Fruit and Berries, Scrambled Eggs Garnished with Cheddar Cheese, Chives and Tomato Concasse, Sausage and Hickory Pit Smoked Ham, Breakfast Potatoes, Danishes, Muffins, Fresh Bagels Served with Cream Cheese, Creamery Butter and Preserves, Freshly Brewed Coffee and Tea (Regular and Decaffeinated), Assorted Herbal Teas and Milk

Presidential Breakfast \$35.00 per person

Assorted Chilled Juices, Sliced Seasonal Fresh Fruit, Granola and Yogurt Parfaits, Scrambled Eggs with Cheddar Cheese

- Choice of 2: Seared Chicken with Wild Mushroom Demi-Glace, Chicken Breast Stuffed with Roasted Vegetables and Boursin, Poached Salmon with Tarragon Butter, Grilled Salmon with Pineapple and Roasted Chili Salsa, Herb Dijon-Crusted Whitefish with Dill Cream, Shellfish Cavatappi Pasta in Shellfish Nage, Smoked Mozzarella Red Pepper Ravioli in Pesto or Grilled Marinated Flank Steak with Rosemary Garlic Demi-Glace
- Choice of 2: French Toast with Maple Syrup and Sautéed Apples, Cheese Blintz with Warm Fruit Compote, Belgian Waffles with Maple Syrup and Whipped Cream, Hash Brown Potatoes, Herb-Roasted Redskin Potatoes or Potatoes O'Brien

Assorted Breakfast Pastries, Creamery Butter and Preserves, Freshly Brewed Coffee and Tea (Regular and Decaffeinated) and Assorted Herbal Teas

Minimum 50 Guests

Enhance Your Breakfast Buffet

Chef-Attended Stations

\$6.50 per person, per item

- Omelet
- French Toast
- Waffle
- Pancake

***Chef fee**

\$75.00 per 50 guests

If fewer than 25 guests, add \$2.00 per person.

All buffets are priced for a maximum of one hour.

Above prices are subject to 6% sales tax and 20% service charge.

Prices and policies are subject to change.

Great American Plated Breakfast

American Pride. \$15.00 per person

Four Thickly Sliced Pieces of Brioche Dipped in Egg Batter, Grilled to a Golden Brown and Sprinkled with Powdered Sugar, Served with Warm Maple Syrup and Fresh Seasonal Berries
Your Choice of Smoked Bacon or Ham
Chilled Orange Juice, Freshly Brewed Coffee and Tea (Regular and Decaffeinated) and Assorted Herbal Teas

Country Salute. \$14.50 per person

Scrambled Eggs and Buttermilk Biscuits, Served with Breakfast Potatoes
Your Choice of Thick-Sliced Ham, Crisp Smoked Bacon or Sausage.
Chilled Orange Juice, Freshly Brewed Coffee and Tea (Regular and Decaffeinated) and Assorted Herbal Teas

Steak and Eggs. \$19.00 per person

Grilled Beef Tenderloin Medallions Topped with Crispy Potatoes, Poached Eggs, Wilted Spinach and Béarnaise Sauce

Bakery and A La Carte Selections

Assorted Whole Fresh Fruit. \$24.00 per dozen

Granola, Berry and Yogurt Parfaits. \$51.00 per dozen

Croissant Filled with Scrambled Egg, Ham and Cheese . . \$54.00 per dozen

Assorted Muffins \$39.00 per dozen

Assorted Danishes \$39.00 per dozen

**Fresh Bagels
with Flavored Cream Cheeses** \$39.00 per dozen

Minimum of 2 Dozen.

Above prices are subject to 6% sales tax and 20% service charge.

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Hearty Plated Lunches

Choice of Spinach, Caesar or Garden Salad
Chef's Selection of Accompaniments, Assorted Rolls and Butter
Freshly Brewed Coffee and Tea (Regular and Decaffeinated), Assorted Herbal Teas and
Iced Tea

Stone-Ground Polenta Lasagna \$17.00 per person
Grilled Vegetable Pesto Ricotta Stuffing, Tomato Bean Ragout

Chef's Selection from the Seafood Watch List Market Price
Chef's Pick from the Monterey Bay Seafood Watch List, Prepared Accordingly

Zahtar-Grilled Chicken Breast \$18.50 per person
Curried Roasted Vegetable Couscous, Chef's Selection of Seasonal Vegetable, Natural
Reduction

Caramelized Shallot and Cremini Mushroom-Stuffed Chicken . \$19.00 per person
Marsala Sauce, Chef's Selection of Seasonal Starch and Vegetable

Chili-Rubbed Flank Steak \$24.00 per person
Oven-Roasted Sweet Potato Salad, Mango Sweet Onion Salsa

Grilled Tournedos of Beef Tenderloin \$26.00 per person
Spinach Bacon Farce, Gorgonzola Cheese, Whipped Potatoes, Roasted Garlic
Demi-Glace

**Desserts may be selected from the A La Carte Collection or specialty dessert menus for
an additional charge.**

*If you would like to offer your guests a selection of two lunch entrées in advance,
price will be based on highest-priced entrée.*

*Clients are responsible for providing name cards that identify meal selection,
final count and seating chart seven days in advance.*

*Above prices are subject to 6% sales tax and 20% service charge.
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Landmark Lunch Buffets

Freshly Brewed Coffee and Tea (Regular and Decaffeinated), Assorted Herbal Teas and Iced Tea

Soup and Grilled Cheese Buffet. \$20.00 per person

Tomato Soup, Black Bean Soup, Garnishes Including Sour Cream, Croutons, Tortilla Chips, Cheddar Cheese and Scallions, Pullman Bread with American Cheese, Brioche with Apple Butter and Brie, Parmesan-Crusted Rye with Gruyere and Smoked Bacon, Fresh Basil Panini with Prosciutto and Provolone

Deli-Style Buffet. \$20.00 per person

Sliced Roast Beef, Turkey Breast, Bavarian Ham, Cheddar, Swiss and Provolone Cheeses, Assortment of Breads and Rolls with Condiments, Country Potato Salad, Grilled Vegetable Pasta Salad, Garden Salad with Choice of Dressings, Sliced Fresh Fruits

Salad and Pasta Buffet \$21.00 per person

Garden Salad with Choice of Dressings, Caesar Salad, Marinated Mushroom Orzo Salad, Caprese Salad, Ciabatta, Focaccia, Olive Bread, Cheese Tortellini with Olives and Sun-Dried Tomato in Pesto Cream, Cavatappi Pasta with Sausage, Capers, Artichokes, Roasted Red Peppers, Garlic and Extra-Virgin Olive Oil, Rotini with Marinara and Parmesan

Add Roasted Breast of Chicken \$3.00 per person

The Clocktower Buffet. \$29.00 per person

Mixed Garden Lettuce, Assorted Dressings and Condiments, Grilled Asparagus Salad with Tomatoes, Mandarin Oranges and Feta Cheese, Stone-Ground Mustard Potato Salad, Seasonal Vegetables and Starch

Choice of 2 Entrees:

- Seared Gruyere-Crusted Chicken with Parsley Butter Sauce
- Salmon Tapenade
- Cheese Ravioli with Pesto Cream
- Grilled Flank Steak with Roasted Cipollini Jus

Firestone Buffet. \$31.00 per person

Baby Spinach Salad with Candied Pecans, Crisp Bacon, Spun Carrots, Pickled Red Onion and Apple Cider Honey Vinaigrette; Mini Iceberg Wedge Salad with Roma Tomato, Blue Cheese Dressing and Chopped Egg; Jicama, Cucumber, Cantaloupe Salad with Lime Cilantro Vinaigrette and Seasonal Starch and Vegetables

Choice of 2 Entrees:

- Jerk Chicken with Roasted Peach and Fennel
- Grilled Arctic Char with Saffron Potato Chowder
- Five-Mushroom Beef Tips with Crispy Onions

Desserts may be selected from the A La Carte Collection or specialty dessert menus for an additional charge.

Minimum of 25 guests.

If fewer than 25, add \$3.00 per person.

Menu prices are based on one-hour buffet service.

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The Village Sandwich Board

Freshly Brewed Coffee and Tea (Regular and Decaffeinated), Assorted Herbal Teas and Iced Tea
and served with Grape Clusters and Henry's Health Salad or Potato Salad

Parmesan-Crusted Turkey Sandwich. . \$17.00 per person

Shaved Smoked Turkey, Swiss Cheese, Dijon Aioli,
Tomatoes and Smoked Bacon on Parmesan-Crusted
Avalon Rye Bread

Vegetarian Wrap \$15.50 per person

Fresh Avocado, Roasted Red Peppers, Leaf Lettuce,
Spicy Sprouts, Red Onion, Roma Tomatoes,
Cucumber and Hummus Wrapped in Grilled Whole-
Wheat Lavash

Chicken Caesar Sandwich. \$16.00 per person

Garlic Herb Roasted Chicken Breast on Focaccia
Bread, Topped with Romaine Hearts Tossed in Our
Caesar Dressing and Sliced Ripe Tomato

Bavarian Ham Sandwich. \$16.50 per person

Shaved Smoked Ham with Muenster Cheese, Lettuce,
Tomato, Red Onion and Whole-Grain Mustard on a
Crusty Wee Baguette

Cold-Cut Sandwich \$17.00 per person

Salami, Capicola, Prosciutto, Fresh Mozzarella,
Roasted Tomato, Arugula and Red Pepper Rouille on
Crusty Sourdough

Slow-Roasted Beef Sandwich \$17.50 per person

Shaved Slow-Roasted Beef on a 313 Roll with
Horseradish Boursin Spread, Caramelized Onions and
Bibb Lettuce

Desserts may be selected from the A La Carte Collection or specialty dessert menus for an additional charge.

All sandwiches may be adapted to Box Lunch; add \$3.00 per person.

Box Lunch includes Whole Fruit, Chocolate Chip Cookie, Potato Chips and Bottled Water.

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Liberty Luncheon Salads

Freshly Brewed Coffee and Tea (Regular and Decaffeinated), Assorted Herbal Teas and Iced Tea
Assorted Rolls and Butter

Seasonal Fruit Plate \$15.50 per person
Sliced Fruit and Berries with Cherry Chicken Salad or Tuna Salad. Served with *Greenfield Village*[®] Hobo Bread

Caesar Salad \$16.00 per person
Romaine Hearts with Caesar Dressing, Topped with Focaccia Croutons, Shredded Parmesan Cheese, Cherry Tomatoes and Your Choice of Grilled Chicken Breast, Grilled Salmon Fillet or Gulf Shrimp

Antipasto Plate \$16.50 per person
Marinated Cheese Tortellini, Shaved Cured Meats, Olives and Artichokes, Roasted Peppers, Fresh Mozzarella, Provolone, Parmesan Cheese and Roasted Garlic Vinaigrette

Spinach and Apple. \$16.50 per person
Baby Spinach, Spun Carrots, Cashews, Sliced Strawberries, Crumbled Goat Cheese, Roasted Apple Vinaigrette and Your Choice of Grilled Chicken Breast, Grilled Salmon Fillet or Gulf Shrimp

Hoisin-Barbecued Flank Steak. \$17.00 per person
Barbecued Lean Flank Steak Sliced over Mixed Greens with Mandarin Orange, Red Pepper, Carrot, Scallion, Cucumber and Crispy Wonton Garnish with Toasted Sesame Vinaigrette

Tuna Nicoise Salad. \$17.00 per person
Seared Tuna, Haricot Vert, Steamed Red Potatoes, Teardrop Tomatoes, Boiled Egg, Nicoise Olives and Sun-Dried Tomato Tapenade on Toasted Crouton, Served Over Baby Greens with Balsamic Dijon Vinaigrette

Desserts may be selected from the A La Carte Collection or specialty dessert menus for an additional charge.

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